Caproma[®]

Locking in the most delicate of aromas and tastes.



Crafting Future Flavours



Why Caproma[®]?

Enhanced Product Stability

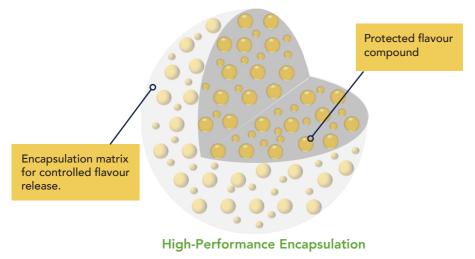
Flavours are sensitive to environmental factors and when exposed, aromas can volatilise and oxidise over time, from product manufacturing until the finished product is consumed. This can lead to undesirable flavour degradation and unintended loss of the original flavour profile. **Caproma®**, KH Roberts's acclaimed range of encapsulated powder flavours, offers world-class flavour stability and exceed flavour performance expectations.

Controlled Flavour Release

With our proprietary microencapsulation process technique, **Caproma**[®] flavour encapsulates have matrix barriers that protect what is important. High-impact aroma and flavour compounds are well-protected within the encapsulation matrix until they are released, offering you a peace of mind in upholding your finished product quality.

Optimised Sensorial Impact

Caproma[®] ensures that your product delivers bursting aromas and authentic tastes throughout the shelf life of your product, maximising the sensorial experience for consumers. Your brand and products deserve nothing less than the best that **Caproma[®]** has to offer.



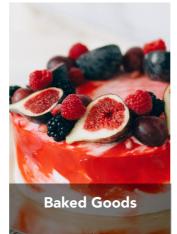
Explore our aromas and tastes solutions:



Optimised Flavour Performance



Beverages



Premixes for cakes, pancakes, cookies etc.





Chips, crackers, puff & extruded snacks, popped snacks, nuts and trail mixes



Culinary

Instant soup, stock cubes, batter mix and instant noodles

BENEFITS Caproma®

- Extended shelf life¹
- Cost-effective in production use
- Highly consistent flavour profile

Connect with us.



KH Roberts

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